COHamburgerOnABun30

Number of Servings: 30 (144.65 g per serving)

Amount	Measure	Ingredient	Nutrients per serving
7.50	lb	Beef, ground, hamburger patty, brld, 5% fat	Nutrition
30.00	ea	Buns, hamburger	Serving Size (145g)
30.00	ea	Mustard, yellow, prep, pkt	Servings Per Container
30.00	рсе	Onion, white, fresh, slices, thin	
30.00	ea	Ketchup, pkt	Amount Per Serving

Servings Per Ò							
Servings Per Ò		Serving Size (145g)					
		er					
		ψ.					
Amount Per Serving							
Calories 270	Cal	ories fron	n Fat 70				
		% Da	ily Value				
Total Fat 7g		11%					
Saturated Fa		15%					
Trans Fat 0g							
Cholesterol 60mg 20°							
Sodium 380mg 16%							
Total Carbohydrate 24g 8%							
Dietary Fibe		4%					
Sugars 4g							
Protein 26g							
Vitamin A 2%	•	Vitamin (2%				
Calcium 8%	•	Iron 20%					
Percent Daily Value diet. Your daily value depending on your of Co	es may b	e higher or l					
	ss than	65g	80g				
	ss than	20g	25g				
	ss than	300mg 2,400mg	300 mg 2,400mg				
Sodium Le Fotal Carbohydrate	Right) 661	2,400mg 300g	2,400mg 375g				
Dietary Fiber		25g	30g				

Instructions

Holding:

- Hold for hot service at an internal temperature of 135 F or higher.

Cooking:

- Cook to an internal temperature of 155 F for 15 seconds.

Food Handling:

- Single gloves should be used for only one task and then discarded.
- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

Shape ground beef into 4 oz patties. Place then onto sheet pans that have been sprayed with non-stick cooking spray. Bake at 400 degrees F for 15-20 minutes, or until internal temperature reaches 160 degrees F. Serve hamburgers on bun with a mustard packet, ketchup packet and onion slice.

1 serving = 1 patty, mustard, ketchup, onion and bun = 2 CS

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